



# HENSCHKE

*Exceptional wines from outstanding vineyards*

## Joseph Hill Gewürztraminer 2007

### Grape Variety

100% gewürztraminer grown in Henschke's Eden Valley vineyard.

### Technical Details

Harvest Date: 26 February | Alcohol: 13% | pH: 3.13 | Acidity: 7.2g/L

### Maturation

Fermented in tank and bottled post-vintage (no oak or tank maturation) to preserve the wine's fruit characters.

### Background

The traminer grape originated in the Tramin area of the north-east of Italy. This variety has been grown for centuries in French Alsace and Germany. The German prefix *gewürz*, meaning spicy, is used when the wine exhibits an aromatic spicy character. The altitude, cool climate and deep loam soils of Eden Valley provide excellent conditions for this variety. The gewürztraminer vineyard is planted on well-drained deep sandy loam and silt and is named after Joseph Hill Thyer who pioneered the first vines on this property in the early 1900s.

### Vintage Description

The 2007 vintage shaped up to be another high quality year but with significantly reduced yields in Eden Valley and average yields in the Adelaide Hills. The highly publicised drought of 2006 was reported as the worst ever. Certainly, the rainfall at Eden Valley for the three months of winter at only 90mm compared to the average of 200mm was one of our driest. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was significant spring frost damage in Eden Valley, with a yield loss of 20-25%, compounded by the drought and lack of subsoil moisture with overall losses of up to 50%. Brief heat waves occurred during January; otherwise, it was mild and dry. At the end of January a tropical air mass connected with a cold front to bring good rains to the agricultural areas of South Australia, with flooding up north. The 70mm rainfall fell steadily over four days, coinciding with veraison, which freshened up the vine canopy to assist with ripening the fruit for harvest. February was recorded as the hottest for 100 years, which brought the already reduced crop to an earlier ripening phase.

### Wine Description

Deep golden straw in colour. Vibrant floral aromas of lychee, citrus and tropical fruit with hints of honeydew melon and Turkish delight. The rich, lush palate of lemon curd and citrus fruits is beautifully weighted, with fresh acidity providing a long, crisp finish.

Reviewed July 2011



### Cellaring Potential

Excellent vintage,  
5+ years

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